

Hawaiian art at home in Moku Ola

Story and Photos by
Christine Cabalo
Photojournalist

HONOLULU — A healing spa may not be the standard setting for an art gallery, but visitors to Moku Ola can still enjoy Hawaiian artwork. Former co-partner of the spa, Keola Chan, said he initially started the gallery at the healing center to support Hawaii's artists.

"It's a safe place where artists can hang their art," he said. "It's also a place where people who are relaxing can enjoy the art while they're being massaged."

The gallery is a dynamic space, and new art is scheduled for display every three months. Moku Ola is currently exhibiting art by Hawaiian printmakers, who use blocks of linoleum, metal, or other materials to carve their designs. The blocks are coated with ink and imprinted to various surfaces to create the final product.

Puni Kukahiko, gallery coordinator, said she's been impressed with the quality of work featured. Contributors to this collection are established printmakers as well as student artists from the University of Hawaii and Kamehameha Schools.

"There's no specific conceptual theme, but all the artists are of Hawaiian ancestry," she said. "For this space, we don't set a theme, but a lot of us have the same artistic goals.

"As a community, we have similar interests and passions. A lot of the work deals with Hawaiian identity, and that's something that traverses all types of media."

Visitors to Moku Ola may notice the healing center's floor plan resembles that of a home. Guests are asked to remove their shoes before stepping inside.

A white carpet covers the waiting room floor, which includes a kitchen countertop featuring spa products sold by the center. Artwork can be seen throughout the waiting room, hallways, and inside each massage workstation.

"Moku Ola is a really beautiful and comfortable space," Kukahiko said. "I've enjoyed working in this environment. It's very satisfying – working with other people who have the same vision I do.

"As a Hawaiian, I have a commitment to raising awareness, promoting education, and uplifting the spirit of the other Hawaiians."

Moku Ola's waiting room is framed by art from Hawaiian printmakers.



Aaron Mizushima, manager, Moku Ola, works at the front desk of the healing center in Honolulu. In addition to hanging art by artists of native Hawaiian ancestry, Moku Ola offers spa services such as exfoliation and massage. Artwork from Hawaiian printmakers will be on display at the center until April.

Kukahiko said she's especially excited about seeing artwork from student artists and acknowledges their commitment to producing thoughtful work. As a painter and teacher, she said the current exhibit is interesting to her because of the students, who have created prints for the first time. The gallery coordinator said she would love to see more young students who are encouraged to express themselves and their Hawaiian identities through art.

In addition to carrying on traditions, Chan said his support of having artwork at Moku Ola confirms his goal of complete well-being. During the first gallery reception for the art collection, guests were served taro, a low-calorie Hawaiian food, and awa, a traditional drink.

"It's all about health," he said. "When people buy art it's usually just to decorate your space, but art is

about healing as well. Art brings up discussion with others and new thoughts; talking takes place, and that's all part of the healing process."

Moku Ola is located in the Koko Marina Shopping Center in Honolulu. The spa is open daily from 9 a.m. to 7 p.m., and admission to the gallery is free. Calls should be placed in advance

for reserving spa services or visiting the gallery. The healing center's spa services include exfoliation and massage.

Visitors may purchase some of the artwork featured in the collection. For more information, call 394-6658 or log on to: www.mokuolahawaii.com.



Mizushima gives a lomilomi massage to Mayu Kimura, a spa customer, at Moku Ola, a Hawaiian healing center.



The artwork shown here is the "Uwa" by Carl Pao (left), "Untitled" by Katie Kamelamela, and "Hana Noeau" by Maile Andrade, a print collection hanging on one of the walls at the healing center.



"Drink of the Gods" by Makanani Parker hangs in the waiting room of Moku Ola, a Hawaiian healing center in Honolulu.

Sergeant’s dedication is unwavering

Lance Cpl. Edward C. deBree
Combat Correspondent

Some people realize that the military way of life is for them when they are in high school. One native of Virginia Beach, Va., said that is when he made up his mind to enlist.

“Ever since the seventh grade, I knew that I would join the Marine Corps,” said Sgt. Thomas D. Wiggins, warehouse noncommissioned officer, Headquarters and Service Company, 3rd Battalion, 3rd Marine Regiment, Marine Corps Base Hawaii, Kaneohe Bay.

Wiggins, whose father was a Marine and served during Vietnam, said, “The stories he told me on the camaraderie and how the Marines stuck together attracted me.”

According to the 3/3 Marine, his father served in other branches of the military, but the Marine Corps left a lasting impression on him.

“He told me that if I wanted a brother – no matter where I am – or someone to look after me, then I should join the Marines,” said the 25-year-old.

It took Wiggins no more than two days after graduating from Ocean Lakes High School to enlist into the Corps.

Since joining in 2000, he has been deployed to Uzbekistan, Kuwait, and is currently training for a third tour to Iraq.

“I get nervous each time that I get sent to Iraq,” said Wiggins. “Each time I go, the situation is worse. The rules of engagement have become more delicate and the enemy gets harsher.”

Though Wiggins said it gets tougher for him to go each time, he still trains his troops to get tougher for their deployment.

During “America’s Battalion’s” training, Wiggins said he tries to teach his troops to get in the mindset of a team atmosphere instead of an individual one.

“These deployments are as units; not individuals,” he said. “You’re only as strong

as your weakest man.

“I’m trying to help them and teach them more of the philosophy that great followers make great leaders. What makes a great first sergeant is his sergeants. What makes a great sergeant is his corporals and below.”

Wiggins’ contributions to taking charge of his Marines have not gone unnoticed by his leaders.

“He is highly motivated,” said Staff Sgt. Ronnie Torres, company gunnery sergeant. “He takes this training to heart, and he takes the time to train his Marines better. He’s going to make sure that they’re ready to go.”

Once Wiggins returns from his third deployment in support of Operation Iraqi Freedom, he said he will make a request to become a

drill instructor so that he can train Marines his way.

“I want to be the first impression that the recruits will have on what a Marine should be,” he said.

“I want to be the one who sets the pace for them. So the first thing that I do when I get back is going to

be submitting my ‘package.’”

When the day comes that Wiggins decides to leave the Marine Corps, he said he wants to become a physical therapist for the Marine Corps in order to help Marines fully recover from injuries that they may have

sustained while in the Corps.

“I have been through a lot of injuries,” he said. “I have a lot of home remedies and knowledge which I think could help them. I want to be there for them. I want to be there for the Marine Corps.”



Lance Cpl. Edward C. deBree

Sergeant Thomas D. Wiggins, warehouse noncommissioned officer, Headquarters and Service Company, 3rd Battalion, 3rd Marine Regiment, talks with one of his Marines and explains how to properly handle a detainee, Feb. 20, during a training evolution at Schofield Barracks.



Lance Cpl. Edward C. deBree

Sergeant Thomas D. Wiggins stands in full gear next to the company guidon Feb. 20 at Schofield Barracks after completing a training evolution. Marines are currently undergoing training in preparation for an upcoming deployment.

Bronx native says life in Corps is fulfilling

Pfc. Ethan Hoaldrige
U.S. Marine Forces, Pacific

Small in stature but scrappy by nature, Pfc. Jose Jimenez made a jump from the Bronx in New York to Marine Corps Base Hawaii, Kaneohe Bay. Joining the military, the graduate of Cardinal Spellman High School in New York said, has become a path for a more fulfilling and meaningful life, compared to what it could have been.

Jimenez, a supply clerk at Headquarters and Service Company, 3rd Battalion, 3rd Marine Regiment, completed training for an upcoming deployment to Iraq in September with “America’s Battalion.”

The training includes procedures for setting up road blocks, performing detainee searches, room clearing, and other basic

infantry combat tactics, to include dry- and live-fire drills in a shoot house training facility at Schofield Barracks.

During the training evolution, Jimenez, raised others’ morale with his infectious jovialness.

“This training is motivating for me – it’s part of the reason why I joined the Marine Corps,” he said in a New York accent. “I like to put on all the high-speed gear and take on the challenges the training (noncommissioned officers) put in front of us.”

Some of the responsibilities of his company during their deployment to Iraq will be monitoring detainee holding facilities and maintaining security for forward operating bases.

According to his company gunnery sergeant, at 18, Jimenez’ tasks are a huge responsibility, but his attention to detail during 3/3’s training prepared him for the unit’s seven-month

deployment to Iraq.

“My Marines are receiving basic-level infantry combat tactics; but as we come closer to our deployment date, the training will intensify,” said Staff Sgt. Ronnie Torres, company gunnery sergeant. “I have a lot of great, motivated Marines like Jimenez though, and I have the utmost confidence in their abilities.”

Jimenez, who comes from a family of six siblings, said he thinks about what it means to him to be a Marine and compares his life in the Corps to what his life would be like if he stayed in the Bronx.

“If I had stayed home and happened to get killed in the streets for whatever reason, nobody would remember me, and I wouldn’t have made a difference with my life,” he said. “If I was killed in combat, it would be for something – something bigger than myself.”

“I try and talk my friends back home into joining the Marine Corps too, because I see what it’s done for me already. I’ve only been in since March of ’05, but I already want to reenlist. Hand me the papers – I’m ready.”



Pfc. Ethan Hoaldrige

Private First Class Jose Jimenez, supply clerk, Headquarters and Service Company, 3rd Battalion, 3rd Marine Regiment, recently participated in predeployment training at Schofield Barracks with “America’s Battalion.” Jimenez, an 18-year-old native of Bronx, N.Y., said that the training he is currently undergoing is the reason why he joined the Marine Corps and can’t wait to do his job in Iraq.



Lance Cpl. Edward C. deBree

Private First Class Jose Jimenez (right) is handled as a detainee during a demonstration for Marines of America’s Battalion on how to properly handle detainees at Schofield Barracks Feb. 20.

Movie review: ‘The Number 23’



Cpl. Ryan Trevino
Community Relations Chief

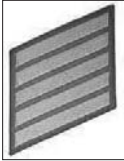
Editor's note: Each week Hawaii Marine's own film critic Cpl. Ryan Trevino will provide readers with in-depth reviews and unbiased ratings of a film currently in theaters or one of the many classics of yesterday.

The rating system requires some explanation before you get started. If the film being reviewed is currently available for rent or purchase it will be

assigned a certain number of “microwaves” on a scale of one to four to rate its “reheat factor.”

If the film being reviewed is in theaters, it will be assigned a certain number of service stripes on a scale from one to four.

In other words, the more microwaves or service stripes the film receives, the better and more entertaining it is to watch.



Reheat score: 1 out of 4 service stripes

As a result of a spur-of-the-moment decision, I headed to my local theater this weekend to see the new “Reno: 911” movie. However, since my trip wasn’t exactly planned, I showed up between showings of the new comedy. I was bummed, but didn’t really feel like the idea of turning around and heading home. So, I stood in front of the ticket counter to see what was about to start.

I really only had one option. A film called “The Number 23,” which was going to start in he next five minutes. Luckily, the theater that I give most of my business to has a film synopsis board that gives the cus-

tomer a brief description of the movies playing.

I checked out “The Number 23” on the board, and to my surprise it stars Jim Carrey and is directed by Joel Schumacher – two of the biggest names in the business. I read a little into the synopsis and found out it was some kind of thriller/mystery. I thought it sounded pretty generic, but wanted to see Jim Carrey flex his acting muscles outside of his comedy comfort zone. Also, I’m a fan of some of Schumacher’s work. I figured it couldn’t be that bad, but was a little confused as to why I hadn’t heard of the film. Usually, with big names like Carrey and Schumacher attached to a project, you catch some of the buzz before it actually hits theaters. That worried me a bit, but I bought the ticket anyway and headed into the theater.

The film started off somewhat interesting. In the opening sequences, Jim Carrey plays Walter Sparrow, an animal control officer who has a painful run in with a pooch named Ned. This causes him to be late meeting his wife (Virginia Madsen) for a birthday dinner. Sparrow’s birthday is Feb. 23 by the way. Once he finally arrives at the meeting place with his dog-bite bandaged up he sees his wife thumbing through a book called “Number 23.” She decides to buy it for her husband for his birthday.

This is when the film takes a turn for the worse. As Sparrow reads the book, he starts to identify with the main character, a detective named Fingerling. He actually begins to think that the author of the book was actually writing about his memories and childhood.

The story is pretty ridiculous. It is about a man’s obsession with the number 23 and the murder and mayhem that follow the initial paranoia. When Walter starts reading the book, he begins to see the number everywhere he looks. He finds the integer in addresses, phone numbers, and even names. He thinks the number is after him. His obsession begins to grow to the point that he feels suicidal and even thinks he might harm his own family.

The movie was laughable, and Jim Carrey wasn’t even the cause. In fact, he wasn’t funny at all. Schumacher provided the viewer with some interesting visuals but didn’t seem to care about advancing the narrative. The story was scattered and mis-connected and left audiences confused as to what they were watching up on the screen.

I wouldn’t recommend anyone waste money on this flop. Expect this one to be out of theaters next week, unless people are lured in by the big names like I was. That is the only way I see it making any money back.



SM&SP

The Putt Putt Masters Mini Golf Tournament at Tiki Island is scheduled to be held March 7 at 11 a.m.

The price per person is \$ 15 and includes food, soda, putt-putt fees and bumper boats.

Register now at the Semper Fit Center.

The deadline for registration is March 5.

Call the SM&SP coordinator at 254-7593 for additional information.

LIBERTY BUS SCHEDULE

The following is the schedule for Marine Corps Base Hawaii’s Liberty Bus, which makes trips from MCB Hawaii, Kaneohe Bay, to Waikiki and back every Friday and Saturday. This shuttle service is free and offered to active duty service members only with ID.

Pickup	Drop Off	Pickup Times
Marine Corps Exchange and Enlisted Club	Hale Koa Hotel parking structure*	6:35 p.m. 9:25 p.m. 1:25 a.m.
Pickup	Drop Off	Pickup Times
Hale Koa Hotel	Marine Corps Exchange Annex and Enlisted Club	7:50 p.m. Midnight 3 a.m.

*The pickup location in Waikiki is located across the street from the Hale Koa Hotel near the vehicle entrance to the parking structure.

MARINE MAKEPONO

HAWAIIAN FOR “MARINE BARGAINS”

AUTOS

2002 Volkswagon Jetta. 80,000 miles; black; new tires, fuel pump and filter; \$7,000 or best offer. Call 479-721-5934.

MOTORCYCLES

2006 Honda CR-85 Dirtbike. Barely ridden, super condition. Leaving island. Gear included. \$3,000 OBO. Call 265-4457.

WANTED

Mother’s helper wanted. Care of 10-month-old with in-home mom and light housework. Enthusiasm for children a must. Call Barb at 254-4175.

FOR RENT

One bedroom plus den. Bay view with shopping mall and theater just min-

utes away. Private entrance with two-car parking. Washer and dryer; 1,000 square feet plus lanai. All utilities included. Cable and internet ready. \$1,850 per month. Call 381-7231.

Ads are accepted from active duty and retired military personnel, their family members and MCB Hawaii civil service employees.

Those interested in advertising must bring a valid DoD-issued ID to the Hawaii Marine Office.

Ads are free and will appear in two issues of Hawaii Marine, on a space- available basis.

The deadline for submitting ads to the Hawaii Marine is 4 p.m. the Friday of the week prior to publication.

Makepono may be used only for noncommercial classified ads containing items of personal property.

Forms may be filled out Monday through Friday between 7:30 a.m. and 4:30 p.m. at the MCB Hawaii Public Affairs Office located in Building 216 aboard Marine Corps Base, Kaneohe Bay.

ON THE MENU

AT ANDERSON HALL

Friday

Lunch
Roast turkey
Lemon baked fish fillets
Baked macaroni & cheese
Garlic roasted potato wedges
Mixed vegetables
Lyonnaise carrots
Cream gravy
Peach pie
Chocolate chip cookies
Spice cake w/lemon butter cream frosting
Vanilla/chocolate cream pudding
Lemon/orange gelatin
Specialty bar: Country

Dinner

Chili conquistador
Chicken cacciatore
Burritos
Refried beans
Spanish rice
Simmered corn
Green beans
Taco sauce
Desserts: Same as lunch

Saturday

Dinner
Pork roast
Chicken cordon bleu
Mashed potatoes
Boiled egg noodles
Simmered broccoli Polonaise
Simmered succotash
Chicken gravy
Boston cream pie
Shortbread cookies
Yellow cake w/butter cream frosting
Vanilla/chocolate cream pudding
Lemon/raspberry gelatin

Sunday

Dinner
Oven roast
Honey glazed Cornish hens
Rice pilaf
Savory bread dressing
Asparagus w/hollandaise sauce
Simmered squash Creole
Brown gravy
Pumpkin pie
Oatmeal cookies
Devil’s food cake
Vanilla/chocolate cream pudding
Strawberry/lime gelatin

Monday

Lunch
Beef stew
Baked fish fillets
Baked macaroni & cheese
Wild rice
French fried okra

Buttered corn
Cream gravy
Pecan pie
Chewy nut bars
Spice cake w/butter cream frosting
Vanilla/chocolate cream pudding
Lemon/strawberry gelatin
Specialty bar: Pasta

Dinner

Veal Parmesan
Braised pork chops, bone-In
O’Brien potatoes
Peas with onions
Spaghetti
Marinara sauce
Mixed vegetables
Mushroom gravy
Desserts: Same as lunch

Tuesday

Lunch
Barbeque chicken
Battered fish portions
Steak fries
Simmered corn
Simmered asparagus
Chicken gravy
Sweet potato pie
Double chocolate chip cookies
Yellow cake w/chocolate chip frosting
Vanilla/chocolate cream pudding
Cherry/orange gelatin
Specialty bar: Taco

Dinner

Turkey ala king
Salisbury steak
Parsley buttered potatoes
Glazed carrots
Club spinach
Brown gravy
Desserts: Same as lunch

Wednesday

Lunch
Chili macaroni
Roast turkey

Grilled cheese sandwich
Mashed potatoes
Simmered pinto beans
Simmered mixed vegetables
Turley gravy
Cheesecake w/cherry topping
Peanut butter cookies
Peanut butter cake w/peanut butter frosting
Vanilla/chocolate cream pudding
Lemon/raspberry gelatin
Specialty bar: Hot dog & sausage

Dinner

Meat loaf
Pork ham roast
Mashed potatoes
Tossed green rice
Cauliflower combo
Broccoli w/cheese sauce
Brown gravy w/mushrooms
Desserts: Same as lunch

Thursday

Lunch
Swiss steak w/brown gravy
Chicken Parmesan
Rice pilaf
Oven browned potatoes
Corn on the cob
Simmered peas & carrots
Brown gravy
Blueberry pie
Brownies
White cake w/lemon cream frosting
Vanilla/chocolate cream pudding
Lime/cherry gelatin
Specialty bar: Deli

Dinner

Beef Yakisoba
Sweet & sour pork
Shrimp fried rice
Steamed rice
Simmered broccoli
Fried Cabbage w/bacon
Chicken gravy
Desserts: Same as lunch



MOVIE TIME

Prices: Friday and Saturday 7:15 p.m., shows are \$3 for adults and \$1.50 for children. Sunday matinee is shown at 2 p.m. Shows are \$2 for adults and \$1 for children. Evening showings on Sunday and Wednesday are at 6:30 p.m. and late shows are shown Friday and Saturday at 9:45 p.m. Cost is \$2 for adults and \$1.50 for children.

For ticket pricing, the Base Theater Box Office defines an adult as a patron 12 and older and defines a child as a patron from 6 to 11. Children 5 and younger are admitted free of charge. Parents must purchase tickets for R-rated movies in person at the box office for children 16 and younger. Patrons must present their military identification card when purchasing tickets. Call 254-7642 for recorded information.

Sneak Preview Policy: One hour and 45 minutes prior to the movie, tickets will be issued to first priority patrons waiting in line, then second and third priority patrons.

In an effort to prevent piracy, the following security measures will be enforced on base for sneak preview screenings: bag checks, confiscation of cameras or cell phones with picture taking capability (items will be returned after screening), magnetometer wand, audience scanning with night vision goggles during screening.

The Base Theater and film companies thank you in advance for your cooperation and hope you will enjoy the show. For recorded information, call the Base Theater at 254-7642.

Code Name: The Cleaner (PG13)
Primeval (R)
Freedom Writers (PG13)
Alpha Dog (R)
Arthur & the Invincibles (PG)
Freedom Writers (PG13)
Alpha Dog (R)
Arthur & the Invincibles (PG)
Freedom Writers (PG13)

Today at 7:15 p.m.
Today at 9:45 p.m.
Saturday at 7:15 p.m.
Saturday at 9:45 p.m.
Sunday at 2 p.m.
Sunday at 6:30 p.m.
Wednesday at 6:30 p.m.
Friday at 7:15 p.m.
Friday at 9:45 p.m.

MCCS Briefs

www.mccshawaii.com

Now through March 10

Register for Spring Adventure Camp with Youth Activities

The camp is open to all military families and DoD dependants.

A \$25 membership fee is required for participation. Program fees are based upon a sliding scale. Copies of a Leave Earning Statement and shot record are required. Registration is held in Building 1090-B from 9 a.m. to 5 p.m.

For information, call Virginia Tamura at 254-7610.

Now through March 15

Black Women: Achievements Against the Odds Exhibit at the Base Library

Celebrate Women’s History Month with this educational exhibit.

The exhibit is open to all active duty, family members and DoD employees.

For information, call Merri Fernandez at 254-7624.

Saturday

Spring Splash Open House at the Base Pool

Join us for the opening of the spring swim season at the Base Pool from noon to 4 p.m.

Pre-registration will be held for swim lessons, Junior Lifeguard information, and introduction to surfing lessons.

For information, call Harry Sprague at 254-7655.

Tuesday and Wednesday

Dad’s Baby Boot Camp and Mom’s Basic Training

Open to all military service members and spouses.

This childbirth education and infant-care class prepares expecting parents for labor and delivery, newborn care, safety, breastfeeding, and baby-care basics.

Next DBBC/MBT session is April 3 and 4 from 9 a.m. to 3 p.m.

For information, call Bethany Nerheim at 257-8803.

Thursday

Right-Hand Man Night at The Officers’ Club

Show your appreciation for your right-hand man with free pupus from 4:30 to 6:30 p.m.

For information, call Don Figueira at 254-7650.

Friday

Island Tour

Participants will meet at Building 216, room 59 to tour the island from 7:30 a.m. to 4:30 p.m.

The tour is open at no cost to all active duty and their family members.

Reservations required.

The next tour is April 13.

For information, call Marine and Family Services at 257-7790 or 257-7787.

Navy-Marine Corps Relief Society mourns passing of director

Sgt. Michelle M. Dickson
Media Chief

“She is a person who is irreplaceable in our lives and in the society,” said Chris R. Lock, chairman of volunteers, Navy-Marine Corps Relief Society, of Pat Perry, former NMCRS director aboard Marine Corps Base Hawaii, Kaneohe Bay. “She loved her job, and she loved all of us.”

Perry, whom many had come to know as “Auntie Pat,” passed away Feb. 22 after losing her battle with multiple myeloma, a cancer of the plasma cell.

Perry began her dedication to the NMCRS 46 years ago as a part-time book-keeper when she was 19. She started working for the Society at the Barbers Point office and transferred to MCB Hawaii, Kaneohe Bay, in 1979. In 2001, she became the director of the Kaneohe office, when the society centralized operations.

“I love everything the society represents,” said Perry when asked why she worked for NMCRS for so long.

According to Cheryl A. Milca, relief service assistant, Perry’s love was taking care of other people, putting everyone else before herself.

“I remember the first time she had to go into the hospital, she was doing budgets for all of the civilian nurses,” said Milca, who has worked alongside Perry for seven years. “That’s how much she loved her job. She just wouldn’t stop helping people.”

According to Milca and Lock, most will probably remember Perry as a mother or grandmother figure.

“When clients would come to check in, Auntie Pat would say, ‘I’m your mother away from home. I’ll show you how to save money – put it away in the bank. If you want to buy a car, I’ll show you how you can. Then you’ll come back and thank me.’”

Lock said Perry was a “tough cookie,” but was very childlike in nature and had a magical spirit.

“I remember, on my first day at the society, I was walking out of the door and Auntie Pat said to me, ‘Make your bed, do the dishes, take care of your family, and then come in and give me some time,’” said Lock. “On that first day, I fell in love with her. She wanted to make sure that you and your family were taken care of before anything else.”

Milca said just before Perry passed away, she asked her what she wanted to see for the future of the office – and they would see that it was fulfilled. Perry told her, “I want you all to be happy. Take care of the clients, and have a happy office



Pat Perry, former director, Navy-Marine Corps Relief Society, Marine Corps Base Hawaii, Kaneohe Bay, poses for a photo outside her K-Bay office.

when I go. Have fun and be happy.”

Whether she was doing budgets, talking about trips to Las Vegas and Reno, playing poker with paper clips, or having a conversation with clients that she seemed to have known for years, Perry always came off as a mother figure – a mother who cared for everyone she met, said Milca.

“The office is not going to be the same without her,” said Milca. “Above her hospital bed hung a giant heart that said ‘Someday I want a heart as big as yours.’ Auntie Pat had that heart, and that heart touched everyone.”

Perry was featured in a NMCRS newsletter in 1985 when she celebrated her 24th anniversary with the Society. In the article she said, “I always said that once I pass the 20-year mark that the Navy Relief would probably want to keep me around, so I would give them another

20 years and stay until I’m 62.”

Perry was 68 when she passed away.

Funeral services will be held for Pat Perry Saturday at:

Immaculate Conception Catholic Church
91-1298 Renton Road
Ewa, Hawaii 96706
Phone Number: 681-3701

Viewing: 9-10 a.m.
Mass: 10-11 a.m.
Eulogy: 11-12 p.m.
Social: 12-1:30 p.m.
Burial: 2:00 p.m.

Donations to church are accepted in lieu of flowers.



Lance Cpl. Edward C. deBree

A bidder raises her card to out bid another bidder as auctioneer Kent Unterman asks if anyone wants to bid higher Feb. 24 at the Officers' Club aboard Marine Corps Base Hawaii, Kaneohe Bay. The auction, held by Marine Aircraft Group 24, raised money for charities such as the Red Cross, Navy-Marine Corps Relief Society and the YMCA.

Art auction raises money for charitable organizations

Staff Sgt. Ronna M. Weyland
Press Chief

More than \$5,000 was raised at the 7th Annual Kaneohe Officers Spouses Club Art Auction held Saturday at Marine Corps Base Hawaii, Kaneohe Bay.

The five-hour event began with an art preview followed by an introduction given by

Col. Edward Yarnell, commanding officer, Marine Aircraft Group 24.

“I have really enjoyed being a part of this event,” said Sherry Cavanaugh, event coordinator, KOSC. “It has definitely been worth my time and effort; more so because of the importance that the KOSC puts into raising money for charitable organizations.”

She said the purpose of the art auction each year is to raise money for charitable organizations that benefit families.

Cavanaugh said, “This is an event that goes on every year, so those who missed it, be on the look out for the next art auction.”

National Prayer Breakfast



Staff Sgt. Ronna M. Weyland

Chaplain (Lt. Cmdr.) Diane Wilson sings "America, the Beautiful" during the National Prayer Breakfast at Anderson Hall Dining Facility on Marine Corps Base Hawaii, Kaneohe Bay, Feb. 22. In 1942, prayer breakfast groups were inaugurated in the Senate and in the House of Representatives. The name National Prayer Breakfast emphasizes the purpose of the gathering.

Whale count gives volunteers chance to help

Staff Sgt. Ronna M. Weyland
Press Chief

MAKAPUU POINT, Hawaii — More than 10,000 humpback whales occupy the Hawaiian waters from November to May each year. During this time, the 45-ton marine mammal appears at various sites off the shores of Oahu and surrounding islands, causing visitors and residents to be on the look-out.

Every year, a whale count is done on the last Saturday of January, February and March at 25 different locations on Oahu to include Pyramid Rock and Mokapu Point on Marine Corps Base Hawaii, Kaneohe Bay.

However, this year these two sites were not included in the count.

The Sanctuary Ocean Count gives volunteers an opportunity to count the number of humpback whales seen and to record their behavior.

“We had about 600 people volunteer on Saturday,” said Christine Brammer, coordinator, Sanctuary Ocean Count. “We have had great success this year on both days.”

The volunteers collected data from 59 sites off the shores of Oahu, Kauai, the Big Island, and from Kahoolawe.

The final count for Oahu averaged three whale sightings for every 15 minutes

during the hours between 8 a.m. and 12 p.m.

“February is the peak of whale season in the Hawaiian Islands, and this season has proven to be a busy one for the sanctuary,” said Brammer. “The ocean count project provides a unique opportunity for the public to learn about Hawaii’s

humpbacks and the sanctuary and to understand what is being done to protect the humpbacks from threats and entanglement.”

According to Brammer, Hawaiian Islands Disentanglement Network workers freed a humpback whale that was entangled in marine debris in

the Maui County area last week.

“Certain sites are more appropriate for the volunteer depending on their needs,” she said. “We try to put them in the best place for them. We try to avoid the unsafe areas for groups with kids.”

Volunteers can register online or by phone. Each vol-

unteer is linked up with a site leader, who will teach him or her what to look for the morning of the count, said Brammer.

For more information regarding upcoming events and volunteer opportunities, call 397-2651 ext. 253, or visit www.hawaiihumpbackwhale.noaa.gov.



Ken Tingman

A humpback whale breaches the water during the Sanctuary Ocean Count at Spitting Cave near Hawaii Kai, Hawaii, Saturday. More than 600 volunteers statewide supported the annual count of humpback whales.

Upcoming whale watching events

- March 7 and 21**
Watch whales with the sanctuary at the Diamond Head Scenic Lookout from 11:30 a.m. to 12:30 p.m.
- March 9**
Join the sanctuary at the Halona Blowhole Scenic Lookout from 11:30 a.m. to 12:30 p.m.
- March 31**
Volunteer to assist with the Sanctuary Ocean Count from 8 a.m. to 12:15 p.m.

Emergency medical services recognized

News Release
American College of Emergency Physicians

Washington — The American College of Emergency Physicians announced that the 34th annual Emergency Medical Services Week will be celebrated throughout the nation May 20 to 26. The event brings together local communities and medical personnel to publicize safety and honor the dedication of those who provide the day-to-day lifesaving services on the medical “front line.”

National EMS Week will feature hundreds of grassroots activities coast to coast that will be planned around this year’s theme, “Extraordinary People, Extraordinary Service,” which exemplifies the excellent services provided every day, under any circumstances by the 750,000 EMS providers who serve their communities.

“As this year’s theme emphasizes, EMS providers are dedicated to saving lives, even putting their own lives on hold as they respond to medical emergencies,” said Dr. Brian Keaton, president of ACEP. “They do this every day without special recognition, which is why we are recognizing EMS providers this year as extraordinary.”

The weeklong series of events will include national and local activities to honor EMS providers, which includes paramedics, emergency medical technicians, first responders, fire fighters, and police. The event will raise public awareness about health and safety issues, including how to prevent injuries and what to do in a medical emergency.

Each year, ACEP develops and distributes EMS Week organizational kits to help communities plan and promote activities for the week. Kits are distributed to hospital emergency departments, state EMS offices, fire departments, EMS services, and the 53 ACEP chapters. The kits are made available free to the public.

For more information or to obtain an EMS Week kit, call (800) 798-1822, select No. 6, or visit ACEP’s EMS Week Web site at www.acep.org/emsweek.



Parents and family members vote on cakes made by Cub Scouts Feb. 22 at the Bachelor Officer's Quarters aboard Marine Corps Base Hawaii, Kaneohe Bay. The three categories were most original, most Hawaiian, and cake with the most aloha spirit.

Right: Cub Scouts from Pack 225 drink "tiger's milk" to signify their journey to become a Wolf.



Cub Scouts hold annual birthday celebration

**Story and Photos by
Lance Cpl. Edward C. deBree**
Combat Correspondent

The Marine Corps Base Hawaii Cub Scouts celebrated their 97th birthday at the Bachelor Officer's Quarters aboard Marine Corps Base Hawaii, Kaneohe Bay Feb. 24.

The Tiger, Wolf, Bear, and Webelos 1 and Webelos 2 dens from Pack 225 gathered for lunch, an award ceremony, and cake-baking competition during the annual "Blue and Gold" event.

"This is a one-time-a-year event where all the age groups come together," said Darcy Segobia, event chairman and pack secretary, Pack 225.

Segobia went on to say that it is during this event that they present awards, mainly because everyone is

present to witness the event.

Each Scout who received an award took part in an initiation that was necessary for him to advance to his next rank, gain badges, and receive awards.

"Why did you make us drink tomato juice?" asked a first-year Webelo, after he was told he must drink the "blood of an eagle" to have good fortune upon entering his second year as a Webelo.

After the award ceremony, there was a competition to determine which cake was the best. During the competition, family members voted for the best cake in each of three categories: most original, most Hawaiian, and the cake with the most aloha spirit.

After the competition, Webelos 2 Cubs passed a piece of cake to each of

the Tiger scouts.

"This whole event is our version of the Marine Corps' (Birthday) Ball," said Segobia. "It's just a great event that is able to bring everybody together."

Because all members of Pack 225 were on hand for the event, the younger Cubs met with the older scouts and shared advice about how to move up in rank, said Crystal Sams, Tiger scout leader.

Sams said her Cubs were excited about coming to the event, because they knew the older scouts would be there. The more junior scouts would then have the chance to talk with scouts who had been in the program for a while.

"It shows them what they can earn and achieve," she said. "They're all just a great group of boys."



Darcy Segobia, event chairman and secretary for Pack 225, gives each Cub Scout a lei at an award ceremony.



Courtesy photo

The 2006 Lei Day Court (left to right) Lauren Kanoelani Chang, 2006 Lei Princess; first runner up Delys Hualimaikalanimai Kanemura Recca 2006 Lei Princess; 2006 Lei Queen Sharla Ku'uolohapumehana Ka'eo; and Jorena Lehuanani Young, 2006 Lei Princess.

Community event:

80th Annual Lei Day Queen Pageant to be held Saturday

The public is invited to the 80th Lei Day Queen and Court selection for the City and County of Honolulu this weekend.

This year's Lei Queen is being selected from the Na Makuahine age group, 31 to 54 years old. There are three age groups that rotate each year. Last year's court represented the Na Wahine 'Opio – the younger woman, 16 to 30 – and next year's queen will be selected from the Na Kupunahine – grandmothers, 55 and older.

The Lei Day Queen must be knowledgeable in the art of lei making, hula, and she must also be able to convey the spirit of aloha with warmth and dignity. This year's Lei Day theme is "Na Lei Kukui" or The Kukui Lei. After the 2007 Lei Day Queen and Court are selected this weekend, they will go through training to properly fulfill their duties for 2007. The main event is, of course, the 80th Annual Lei Day Celebration May 1 at Kapiolani Park from 9 a.m. to 6 p.m., featuring music, hula, lei contests, and a craft fair. All events are free. The Lei Queen and Court will also offer lei at ceremonies at Maunaala, the Royal Mausoleum, and Kawaiahao Church May 2. They will make other appearances by request upon availability.

History of Lei Day

The first Lei Day was in 1927 and celebrated in downtown Honolulu with a few people wearing lei. From that it grew and more and more people began to wear lei on May 1. We are told that the first celebration and exhibit of lei was at the Bank of Hawaii. In 1928, the first Lei Queen was Nina Bowman, crowned by Mayor Charles Arnold. After a few years, Lei Day was held at City Hall with a lei exhibit and pageant. With growing popularity, the celebration soon outgrew City Hall, so it then became the responsibility of the City's Department of Parks and Recreation. The celebration was moved to Kapi'olani Park, where it continues to this day.

For more information about the 80th Annual Lei Day Celebration, visit www.honoluluparks.com, or call 692-5531.